



## WHITE WINE

### - Bourgogne Cote Chalonnaise “Les Daluz” 2017 -



#### Cépages

100 % Chardonnay

#### Terroir

Clay-Limestone facing southwest



#### Viticulture

These vines have been cultivated for several generations using organic agriculture. We pay attention to the earth, the sky and the fruit of our vines, without any use of synthetic chemical products. Hand harvested in small boxes.

Avg. Age of Vines: 45 years.

Avg. Harvest per Hectare: 45 Hl. per Ha.

#### Vinification

Temperature controlled destemming and pressing

Fermentation in 228L and 400L oak barrels and stainless steel tank



#### Aging

100% French Oak, 15% new, on fine lees and sulphur-free

#### Annual Avg. Production

1300-1500 750ml bottles. Small amt. of Magnums



## Tasting Note

Intense gold color

Yellow peach nose, floral with hint of vanilla

Direct, saline palate supporting a light fruity taste.

Complex mineral finish.

Serve lightly chilled at 50-55F

## Aging potential

Serve upon release and up to 3 years of vintage year



## Pairing ideas

- . Aperitif
- . Fish & shellfish
- . Andouillettes & light meats
- . Goat cheese

**Please contact us for distribution and prices**

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